

APPODIATO DI MONTEPULCIANO

VIGNETO SANT' ERCOLANO 2012

VINO NOBILE DI MONTEPULCIANO D.O.C.G.



This wine, of great structure and concentration, is designed to reward extensive cellaring.

The grapes for this wine come from the 1.01 hectare (2.4 acres) vineyard called S. Ercolano at 300 to 350 meters (~1,100ft) in elevation, just outside the town of Montepulciano (Siena).

Vineyard Location: southern exposure on a gently sloping hillside.

Vineyard age: planted in 1995 at a density of 2.80x0.8 meters (~9x3 ft), equivalent to 4,464 vines/ha (1,860/ac).

Trellising method: trained to a bilateral cordon with vertical shoot positioning.

Grapes: Sangiovese Clone A548 85%, Cabernet Sauvignon clone CL15, all on 420A rootstock, and Merlot of unknown clonal origin 15%.

Soil: sandy clay with limestone from the Pliocene era (6 million years ago).

The 2012 Vintage: is characterized by wines of excellent quality, with high polyphenols and alcohol levels. These characteristics have contributed to well-balanced wines with a flavor profile particularly true to variety and to its territory, ideal for a very long cellaring .

Vinification: small lot fermentation at 25-30°C (77-86°F) using indigenous (wild) yeast in small cement vats. Fifteen day maceration with frequent aerations, pump-overs and punch-downs of the cap for optimum polyphenol extraction.

Aging: it was placed in small (lt.225) new French and American oak barrels for 12 months.

Bottling: to protect the vineyard's character this wine was racked then bottled unfiltered.

Production: 2,000 bottles.

Bottle age: in our temperature controlled cellar for over 45 months.

Color: dark, deep, blackish-ruby hue.

Bouquet: bold and intense, with black currants, licorice, black pepper and a hint of vanilla.

Taste: full-bodied palate with exceptional black fruit intensity and spice. Big structured with well integrated, supple tannins and a long, persistent finish.

Analytical data at the time of bottling: alcohol 13.74%, total acidity 5.1 per thousand, color 14.10, sugar 0.9 per thousand, polyphenols 3,687 mg/l, dry extract 32.4 g/l.

Serving temperature: 20°C, 68°F.

Gastronomy: best served with roasts and grilled meats, especially "fiorentina-style" T-Bone steak.



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